

h i g h e r t o u r 2 0 2 2

michael
bubl 

Saddleroom

START CHOICE OF

COCONUT AND LEMONGRASS

CLAM CHOWDER

*King prawns, smoked pancetta,
garden peas, basil oil*

GRILLED CAESAR SALAD

*Charred baby romaine, lemon chicken,
prosciutto crisps, shaved parmigiano,
corn bread crouton, asiago whipped dressing*

ALMOND CRUSTED BRIE AND APPLE SALAD **V**

*Compressed strawberries, red currant jelly
and poppy seed vinaigrette*

ENTR ES CHOICE OF

CHARGRILLED AAA ALBERTA BEEF STRIPLOIN

*Jumbo shrimp, asparagus, b arnaise sauce,
bordelaise jus*

PAN SEARED CHICKEN SUPREME

*Prosciutto ham, roasted mushrooms,
cipollini onions, lavender jus*

TRUFFLE CRUSTED ORANGE ROUGHY FILLET

*Beetroot gratin, cauliflower pur e,
thyme jus, smoked oil*

WILD MUSHROOM

TRUFFLE GNOCCHI **V**

*Black truffle cream, mushrooms, sunblush
tomatoes, shaved parmigiana, parsley oil*

V VEGETARIAN

DESSERT CHOICE OF

CHOCOLATE MOLTEN LAVA CAKE

Raspberry sorbet, Chantilly cream, brandy snap

WARM STICKY TOFFEE PUDDING

Vanilla bean gelato, orange caramel glaze

LEMON CHEESECAKE

Mango coulis, Chantilly cream, tuile

75

PER PERSON
GST INCLUDED